

Selecting, Preparing and Canning Fruit

Apple Butter

Use Jonathan, Winesap, Stayman, Golden Delicious, MacIntosh, or other tasty apple varieties for good results.

- 8 lbs apples
- 2 cups apple cider
- 2 cups vinegar
- 2¼ cups white sugar
- 2¼ cups packed brown sugar
- 2 tbsp ground cinnamon
- 1 tbsp ground cloves

Yield: About 8 to 9 pints

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Procedure: Wash, remove stems, quarter and core fruit. Cook slowly in cider and vinegar until soft. Press fruit through a colander, food mill, or strainer. Cook fruit pulp with sugar and spices, stirring frequently. To test for doneness, remove a spoonful and hold it away from steam for 2 minutes. It is done if the butter remains mounded on the spoon. Another way to determine when the butter is cooked adequately is to spoon a small quantity onto a plate. When a rim of liquid does not separate around the edge of the butter, it is ready for canning. Fill hot into sterile half-pint or pint jars, leaving ¼-inch headspace. Quart jars need not be presterilized. For information about presterilizing jars see ["Sterilization of Empty Jars"](#). Adjust lids and process according to the recommendations in [Table 1](#).

Table 1. Recommended process time for **Apple Butter** in a boiling-water canner.

Style of Pack	Jar Size	Process Time at Altitudes of		
		0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	5 min	10	15
	Quarts	10	15	20

This document was adapted from the "Complete Guide to Home Canning,"
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